



DISCOVER BROOKSIDE



GOURMET COOKERY
Instantly and Easily

The world's most famous chefs have long known that the secret of making ordinary dishes into gourmet delights is the use of wine vinegar or cooking wine.

No wine product can be better than the grapes and pure wine base from which it is made and the same uncompromising quality which has distinguished Brookside wines for 140 years is also found in Brookside's wine products for your kitchen.

Brookside wine vinegars, for example are produced by our fifth-generation wine makers in the Orleans method of Old France — slowly, naturally, in small casks. The result is a seasoning which combines the tang and zest of vinegar with the bouquet and taste of its fine wine base.

Vinegar's strength is described by the term *grain*; ours are 55 grain, in contrast to ordinary 45 to 50 grain vinegars. You enjoy the economy of using less vinegar and, importantly, your salads stay fresh and crisp.

An illustration of the care which makes Brookside the hallmark of quality is tarragon white wine vinegar. Since tarragon is harvested just twice a year, we are ready to rush it in the pre-dawn hours to the winery so that every sprig of the aromatic herb is sealed in bottles before noon of the same day.

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MARINADES



A *marinade* is a spiced liquid mixture in which meats may be immersed (marinated) for hours and even days. Marinating tenderizes and improves the flavor of meats. In the case of wild game, the marinade will diminish the strong flavor. Always save the marinade to use in basting the cooking meat.

BROOKSIDE BASIC MARINADE

3/4 Cup cooking oil

1/4 Cup Brookside Cocktail Sherry

1/4 Cup Brookside Salted Cooking Sherry

1/4 Cup Brookside's Wine Vinegar (red or white)



1/2 Teaspoon each thyme, marjoram and rosemary

1/4 Teaspoon black pepper

2 Cloves garlic, chopped

1 Bay leaf

Mix well in jar with tight-fitting lid; refrigerate. Use for marinating steaks, chops, chicken, etc.

For marinating pot roast, chuck roast, etc. add to above marinade 1/2 cup Brookside Burgundy or Zinfandel.

Shake well immediately before using. Several days of aging will improve your Marinades.



DRESSINGS



OLD GUASTI SALAD DRESSING

2/3 Cup salad oil

1/3 Cup Brookside's Wine Vinegar (red or white)

2 Teaspoons sugar

1/2 Teaspoon dry mustard

1/2 Teaspoon paprika

1/2 Teaspoon salt

1/4 Teaspoon freshly ground black pepper

1 Clove garlic, quartered lengthwise



Combine ingredients in jar with tight-fitting lid. Shake well, refrigerate. Shake well immediately before using.

ROQUEFORT DRESSING

Thorough crumble 2 ounces Roquefort cheese and combine with Salad Dressing (recipe above).

"INSTANT" MARINADES



Many chefs and housewives prefer the convenience and outstanding flavor of Brookside's "instant marinades." One is *Brookside's Cooking Magic*, a secret blend of fine California wines seasoned with salt, garlic, and spices. Just pour and use as a marinade, for basting, or adding to soups and stews.

Brookside's Salted *Burgundy*, *Sauterne*, and *Sherry Cooking Wines* are used in the same manner — before you have added seasoning to your taste. (Remember: these cooking wines contain salt).



TRY THIS!



Substitute *Brookside's Cooking Magic* or a Brookside table wine of your choice for water when making stews or hash.

Add *Cooking Magic* or one of the Brookside Cooking Wines to commercial salad dressings to create a special taste treat.

WINE VINEGAR HINTS



When boiling potatoes, corn, rice, macaroni and other starchy foods — add white wine vinegar to make food whiter, fluffier and firmer.



To create an outstanding salad dressing: add to one cup mayonnaise 4 tablespoons Brookside Cocktail Sherry, 2 tablespoons Brookside's Wine Vinegar (red or white) and 1/4 teaspoon dill weed. Stir to blend.



Adding white wine vinegar to water used in boiling lobster, crab, shrimp, or other shellfish keeps them snowy white.



Add a dash of wine vinegar to cake frosting to give it that real French Pastry taste.



The flavor of fried or barbecued fish will be enormously enhanced by sprinkling it with *Brookside White Wine Vinegar* or *René and Pierre French Type Wine Vinegar*.



MEAT COURSES



BARBECUE — Marinate meat in equal parts of oil and *Brookside Burgundy Cooking Wine* (or *Cooking Magic*) overnight (or 6 to 8 hours). While barbecuing, baste meat with marinade mixture.

ROAST TURKEY — Add 1/2 cup *Brookside Sauterne Cooking Wine* (or *Cooking Magic*) to the stuffing. During roasting, baste with Sauterne Wine or *Cooking Magic*.

VEAL — Sauté with *Brookside Sauterne Cooking Wine*.

CHICKEN SAUTÉ — After browning, add one cup of *Brookside Cooking Magic* and simmer until done.

HAMBURGER — Salt, pepper and flour patties. Brown on both sides. Add 3/4 cup *Cooking Magic* and simmer for five minutes.

WIENER TIDBITS — Cut wieners in one-inch pieces. Marinate for one hour. Simmer in marinade for 10-15 minutes. Serve on toothpicks as hors d'oeuvre.



WINES



To add perfection to your meals, enjoy wine with them. Just as you use white cooking wines and white wine vinegars in preparing fish and poultry — and reds with red meats — the corresponding dinner wines are popularly served with appropriate dishes. Rosé is an all-purpose light wine.



White and Rosé table wines are served chilled, reds at "room temperature" or slightly chilled.



Open wines an hour or more before serving and serve them in generous-sized glasses half-filled or three-quarters at the most. This lets the living wine "breathe," improving its bouquet and flavor.



The host of your neighborhood Brookside Winery will be pleased to suggest the best wine to complement the meal you have planned, as well as answer any questions regarding wine and its service.

Recipes

This is a collection of recipes and hints on how to win plaudits from family and friends on your culinary skill. As you try them — and experiment on your own — you'll discover that cooking with wine vinegar and kitchen wines is easy and enjoyable. Bon appetit!



BROOKSIDE SEASONED WINE VINEGAR
(Herbs added)

BROOKSIDE RED WINE VINEGAR

BROOKSIDE WHITE WINE VINEGAR

BROOKSIDE GARLIC WINE VINEGAR

BROOKSIDE TARRAGON WINE VINEGAR

BROOKSIDE salted SAUTERNE COOKING WINE

BROOKSIDE salted BURGUNDY COOKING WINE

BROOKSIDE salted SHERRY COOKING WINE

BROOKSIDE COOKING MAGIC SEASONING WINE

(Salt and herbs added)

BROOKSIDE WINE JELLIES

Sherry Mint

Vin Rosé

Port

Cherry (wine)

Strawberry (wine)

Orange Italiano (Vermouth)



BROOKSIDE WINERIES

the Wines of Brookside reflect your own good taste . . . because at Brookside you taste first . . . then buy the wines you like best . . . at winery prices . . . enjoy them today and every day . . . exclusively at 30 Brookside Sales Cellars & Tasting Rooms in California . . . and Arizona.



WINERIES

ALL CELLARS OPEN SEVEN DAYS

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(415) 569-4124

RICHMOND

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SACRAMENTO

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SACRAMENTO

9910 Folsom Boulevard
(916) 363-9959

SACRAMENTO

4631 Freeport Boulevard
(916) 452-2096

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SAN RAFAEL

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(415) 334-9863

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(602) 622-9214

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3901 Bonita Road
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COLTON

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(714) 825-9265

DANA POINT

34105 S. Coast Highway
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2402 S. Escondido Boulevard
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1101 Air Way
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GUASTI

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(213) 697-9054

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VAN NUYS

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(213) 787-9564

VENTURA

6580 Ventura Boulevard
(805) 642-9867



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